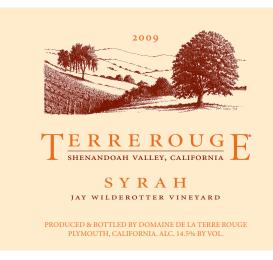


TERRE ROUGE® AND EASTON WINES



## 2013 Terre Rouge Syrah "Jay Wilderotter Vineyard", Shenandoah Valley

Jay Wilderotter Syrah is made from grapes planted on our friend's home ranch in 1992. This is one of our occasional single site bottling of Syrah from the oldest Syrah vines on this property. It is also one of the oldest Syrah sites that we work with, and it is located on the rolling slopes of the Shenandoah Valley AVA, near its Western boundary. Jay Wilderotter is one of our most meticulous grape growers. His soils are largely composed of the Ahwahnee-Sierra series decomposed granite. The vines are trellised on a quadrilateral cordon, and the clusters are exceedingly small due to the stressed nature of the site. As with all of our Syrah's, the wine is made in a traditional artisan manner. This Syrah is a true reflection of the place the vines live.

We employed artisan Rhône winemaking techniques including open-top fermentation, hand punch-downs, and the use of whole cluster fruit. The stems contribute nuance and complexity to the finished wine. After 10-12 days the must, now wine, was gravity fed to the press, pressed, set-tled overnight, and racked to French oak cooperage (25% new) to age for 18 months.

The *elevage* is slow and careful creating a wine with expressive aromatics, flavor dimension, richness, and length. The acute palate notices fresh berries, spices, smoked meats, and herbs. This beautiful dark wine drinks well now, but should gain in character, softness, and even more complexity over the next several years.

We aged this wine in the bottle for several years prior to its release, so it could be enjoyed immediately after purchase.

14.5 % alcohol by vol.; 3.85 pH; 5.8 gm./liter total acidity